

2022

HESTER CREEK



OLD VINE BRUT



SOURCE COLLECTION

A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

HARVEST & VITICULTURE REPORT

The 2022 season at Hester Creek will be remembered as one of the most challenging, yet productive years on record. With the addition of new vineyards, the 2022 harvest yielded a larger crop than average. Due to cooler-than-expected spring temperatures and more rain than is typical of the South Okanagan, the season was off to a late start. By summer, temperatures rose and lasted into the autumn, extending the season with the warmest September and October on record. Growing degree days reached 1676 on average. This longer growing season led to longer hang times for the fruit as they developed phenolic ripeness. Harvest began on September 9th with our Ti Amo and finished on December 1st with our Old Vine Cabernet Franc. For the white varietals, longer hang times resulted in delicate aromatics. The red varietals hung on the vine throughout November allowing the grapes to concentrate their colours and flavours. The 2022 vintage will be remembered as a milestone year for producing exceptional, fruit-forward and age-worthy wines.

WINEMAKING

Our 2022 Old Vine Brut was crafted in a blanc de blancs style using 100% Pinot Blanc grapes from our historic Golden Mile Bench estate vineyard. The grapes were hand-sorted and whole-cluster pressed to retain the natural brightness of the fruit and to allow this wine to age gracefully over time. The primary fermentation took place in stainless steel tanks and was followed by a secondary fermentation done in the traditional method with 24 months en tirage. Fermented to dryness, disgorgement took place in February of 2025 with a small dosage of the 2023 Pinot Blanc to give this elegant sparkling the Brut designation.

TASTING NOTES

Fine active bubbles lift aromas of lightly toasted brioche, lemon zest and fresh cut grass. The palate is crisp and fresh with hints of toasted fennel seed, citrus and toasty notes. This classic method traditional pairs with most foods. Try smoked mussel, Havarti, roasted red pepper and dill quesadillas.

Harvest Date	March 11, 2022	Winery Price	\$39.99 (BC+tax)
Disgorgement	February, 2025	CSPC	62139
Grape Variety	100% Pinot Blanc	UPC	626990222156
Vegan	Yes		
Aging	24 months en tirage		
Ageability	Enjoy now or cellar up to 10 years		
Alcohol	12.0%		
Residual Sugar	2.40 g/L		
pH	2.90		
Total Acidity	8.80 g/L		
Brix at Harvest	19.60 average		
Availability	Wine Shop, Bench Club, Online, BC restaurants, BC private liquor stores		